



Grappa Chianti Classico Querciavalle

This grappa contains an ancient art in continuous evolution, but respecting the palate of the modern consumers. In Tuscany, there is a long tradition of "grappa di fattoria", obtained selecting the marcs of own land production and distilling with traditional methods, in order to preserve the aroma and the flavours. The Querciavalle grappa has an "old" flavour mixed with modern purity and it is known as the grappa "without time". This grappa born from the Chianti Classico hills: sole and ancient like its roots.

Grapes: Sangiovese 90%, Canaiolo%

Vineyard : autochthonous vineyard from the Quercivalle farm ; situated at 300-350 meters above sea level and well exposed to the sunlight; mixed soil structure of Galestro and Alberese stones.

Production: after the racking the best vinasse of Chianti Classico, still fresh and rich in alcohol and in aroma, are distilled at low temperature in order to maintain the original flavour.

Aging: Grappa Riserva is aged for few months in oak barrels to allow the enrichment with round and aromatic sensations. The white grappa is conserved in stainless steel vats, which allow the sharpening of a delicate taste.

Alcohol content: Grappa Riserva 43% White Grappa 41%

Serving Temperature: 10° C

Glass: small tulip

Colour: brilliant and transparent; the Grappa Riserva can be distinguished for its straw yellow reflexes

Bouquet: intense, elegant, ethereal

Flavour: warm taste, dry, the aromas are well-balanced.



Famiglia Losi